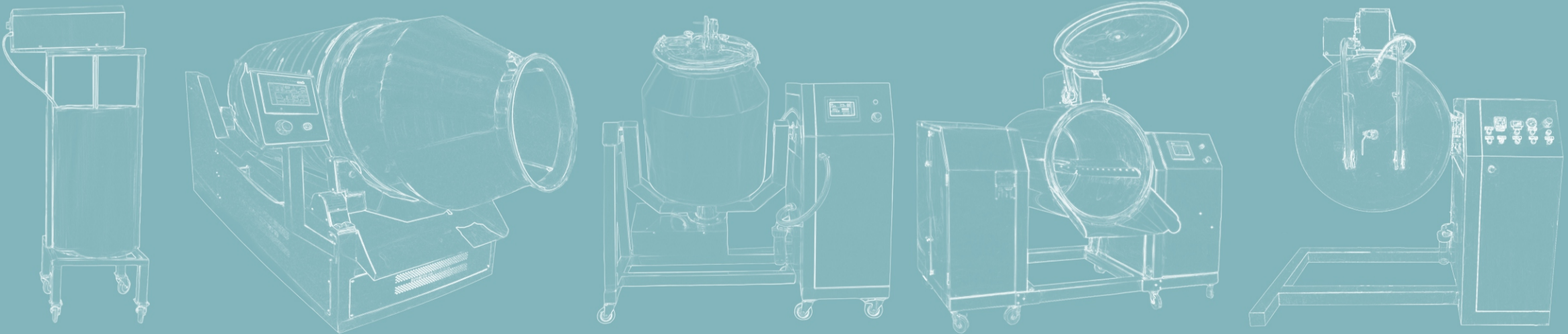


MEAT TUMBLER



MEAT TUMBLER
SPICE MIXER
VACUUM TUMBLER



MEAT TUMBLER FOOD TECHNOLOGY

Produced in Turkey with 100% domestic production "meat tumbler", it comes out of our facility. We are proud of contributing to the economy and employment of our country.

Established with 35 years of experience in the food industry, Et Tamburu Döner Teknik has been implementing its own projects and designs and patents its products since the day it was founded, and offers you the best quality products in its field with optimum functionality.

Your business and the activities carried out by your business,

Meat Drum Machine is currently being manufactured in our facility. With this machine, the marinating and seasoning process of the meats is carried out with the cooled mixing method. In our product group;

ETY Series Horizontal Meat Drum Machine (Meat Marinating / Finishing Machine)

ETD Series Vertical Meat Drum Machine (Meat Marinating / Finishing Machine)

are available. We can also offer the following options on our machines;

Hourly product processing capacity from 100 to 1.000 kg

Cooled

Mixed Spoon

Moving product mixing and product discharge

In addition, we can produce the following types of by-products;

Spice Mixer

Product Loading Elevators

Meat Preparation Tables

Rotating Transport Trolleys (Before Shocking)

Meat Transfer Boats



Muhsin Gülmez

CEO & Founder of Et Tamburu Co.

HORIZONTAL LIFTER COOLER ETYSH Series



Remarkable about the vacuum tumbler is the lift-tilt system. With a tilt adjustment of 45° a filling volume of 60% can be guaranteed. Besides a quick emptying by tilting the container is possible.

The vacuum tumbler is standardly equipped with an automatic lid swiveling device.

The vacuum tumbler which is equipped with a direct drive has got a rpm-range of 0.5 to 10 RPM. All tumble parameters are programmable with the user friendly touch panel DELTA.

The construction of the fins enables according to the rotational direction a gentle or intensive tumbling.

- Ideal solution for high capacity businesses
- Optimum space volume compact structure
- Multifunctional working principle
- 3 different working positions (Loading, Marine, Unloading)
- All 304 CrNi Material
- Easy and fast cleaning drum structure
- PLC or Manual control option
- Ability to use for various products
- Touchscreen operator panel
- Software customized according to the recipe
- Continuous or adjustable vacuum control
- Rotation direction and speed changing function
- High yield without loss of sauce
- Quality and homogeneously processed product
- Saving in capacity, energy and labor
- 1000 kg / 2500 kg capacity option



DIMENSIONS

	Width	Length	Height
ETYSH-1000	1300mm	2900mm	1800mm
ETYSH-1300	1400mm	3150mm	1900mm
ETYSH-1500	1400mm	3350mm	1900mm
ETYSH-2000	1750mm	3550mm	2100mm
ETYSH-2500	1750mm	3650mm	2200mm

VERTICAL WITHOUT COOLER ETD Series



The vacuum tumbler ETD Serie is produced in the sizes 300-500-700-1000 liters. Adjustable working angle, steplessly adjustable rotational speed from 3-12 RPM, interval vacuum as well as individual control are only a few of the benefits of this machine which also finds use in laboratories.

The ETD is equipped with wheels to enable the variable application in the cold storage.

- Ideal solution for butchers and restaurants
- Minimum space volume compact structure
- Multifunctional working principle
- 3 different working positions (Loading, Marine, Unloading)
- All 304 CrNi Material
- Easy and fast cleaning drum structure
- PLC or Manual control option
- Ability to use for various products
- Touchscreen operator panel
- Software that can be customized according to the recipe
- Continuous or adjustable vacuum control
- Rotation direction and speed changing function
- High yield without loss of sauce
- Quality and homogeneously processed product
- Saving in capacity, energy and labor
- 300kg / 1000 kg capacity option



DIMENSIONS

	Width	Length	Height
ETD-300	850mm	1700mm	1600mm
ETD-500	900mm	1700mm	2100mm
ETD-700	1000mm	2100mm	2300mm
ETD-1000	1100mm	2300mm	2500mm



HORIZONTAL COOLER

ETYS Series



The vacuum tumbler ETYS Series is the best of all the vacuum tumblers due to its excellent price performance ratio.

The flexibly applicable tumbler can optionally be delivered with(ETYS) or without(ETY) cooling and/or defrosting device.

The ETYS Series is equipped with a direct drive and provides a rotational speed. All tumbler parameters can be adjusted by the user friendly digital touch panel and are also programmable.

The extraordinarily sturdy and user friendly construction supports a gentle as well as an intensive massage to constantly ensure the highest product quality.

- Ideal solution for high capacity businesses
- Optimum space volume compact structure
- Multifunctional working principle
- 3 different working positions (Loading, Marine, Unloading)
- All 304 CrNi Material
- Easy and fast cleaning drum structure
- PLC or Manual control option
- Ability to use for various products
- Touchscreen operator panel
- Software customized according to the recipe
- Continuous or adjustable vacuum control
- Rotation direction and speed changing function
- High yield without loss of sauce
- Quality and homogeneously processed product
- Saving in capacity, energy and labor
- 1000 kg / 2500 kg capacity option



DIMENSIONS

	Width	Length	Height
ETYS-1000	1000mm	2350mm	1550mm
ETYS-1300	1100mm	2450mm	1650mm
ETYS-1500	1200mm	2570mm	1700mm
ETYS-2000	1300mm	2600mm	1800mm
ETYS-2500	1400mm	2700mm	1900mm

VERTICAL SPOON COOLER ETDSK Series



The vacuum tumbler type ETDSK is produced in the sizes from 300 liters to 250 liters. Adjustable working angle, steplessly adjustable rotational speed, interval vacuum as well as individual control are only a few of the benefits of this machine which also finds use in laboratories.

The ETDSK is equipped with wheels to enable the variable application in the cold storage

Ideal solution for butchers and restaurants
Minimum space volume compact structure
Multifunctional working principle
3 different working positions (Loading, Marine, Unloading)
All 304 CrNi Material
Easy and fast cleaning drum structure
PLC or Manual control option
Ability to use for various products
Touchscreen panel
Software that can be customized according to recipe
Continuous or adjustable vacuum control
Rotation direction and speed changing function
High yield without loss of sauce

Quality and homogeneously processed product
Saving in capacity, energy and labor
300 kg / 1500 kg capacity option



DIMENSIONS

	Width	Length	Height
ETDSK-300	900mm	2350mm	1700mm
ETDSK-500	950mm	2430mm	1800mm
ETDSK-700	1200mm	2590mm	2370mm
ETDSK-1000	1300mm	2650mm	2550mm
ETDSK-1500	1350mm	2750mm	2750mm

ETDSK

HORIZONTAL TUMBLER ETY Series



The vacuum tumbler ETYS Series is the best of all the vacuum tumblers due to its excellent price performance ratio.

The flexibly applicable tumbler is the without version of ETYS Series.

The ETYS Series is equipped with a direct drive and provides a rotational speed. All tumbler parameters can be adjusted by the user friendly digital touch panel and are also programmable.

The extraordinarily sturdy and user friendly construction supports a gentle as well as an intensive massage to constantly ensure the highest product quality.

- Ideal solution for high capacity businesses
- Optimum space volume compact structure
- Multifunctional working principle
- 3 different working positions (Loading, Marine, Unloading)
- All 304 CrNi Material
- Easy and fast cleaning drum structure
- PLC or Manual control option
- Ability to use for various products
- Touchscreen operator panel
- Software customized according to the recipe
- Continuous or adjustable vacuum control
- Rotation direction and speed changing function
- High yield without loss of sauce
- Quality and homogeneously processed product
- Saving in capacity, energy and labor
- 1000 kg / 2500 kg capacity option



DIMENSIONS

	Width	Length	Height
ETY-1000	1000mm	2350mm	1550mm
ETY-1300	1100mm	2450mm	1650mm
ETY-1500	1200mm	2570mm	1700mm
ETY-2000	1300mm	2600mm	1800mm
ETY-2500	1400mm	2700mm	1900mm

2021



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